



RESTAURANT WEEK \$60

** Excludes Saturday **

APPETIZERS

SELECT 1 PER PERSON

TOMATO SALAD

Classic Greek with tomatoes, cucumbers, onions, peppers, olives, feta

GREEN SALAD

Romaine hearts, fresh scallions, feta, dill aioli

MYKONOS WATERMELON SALAD

Feta, toasted walnuts, jalapeño dressing

CALAMARI

Crispy served with Cretan tomato sauce or grilled with capers and ladolemono

SPANAKOPITA

Spinach and feta triangles

SOUTZOUKAKIA

Mediterranean spiced ground beef & lamb meatballs, baked in tomato sauce, topped with mizithra cheese

GRILLED OCTOPUS (+8 supplement)

Roasted peppers, onions, capers, fava

MAIN COURSE

SELECT 1 PER PERSON

LAVRAKI

Bronzino filet, lean white fish, mild, moist, served with horta

SALMON

Faroe Island salmon, served with spanakorizo

CHICKEN KEBAB

Chicken breast, tzatziki, pita, Greek fries

CAULIFLOWER STEAK (V)

Pine nuts, golden raisins, spiced tomato sauce, mint

SHRIMP ORZOTTO

Sautéed shrimp with tomato, feta, fresh herbs

SIRLOIN (+\$8 supplement)

Charcoal grilled sirloin steak, with Greek Fries

LAMB CHOP (+\$10 supplement)

simply grilled lamb chops, fresh herbs, roasted lemon, with Greek Fries

Dessert

SELECT 1 PER PERSON

**Coffee and tea included (excludes espresso items) **

Greek Yogurt

Baklava

Fresh fruit

**Please alert your server of any food allergies, as not all ingredients are listed on the menu

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs, may increase your risk of food-borne illness



summer 2023 restaurant week
July 24- August 20

\$30.00

APPETIZERS

(kindly select one)

TOMATO SALAD

classic Greek with tomatoes, cucumbers, olives, feta

MYKONOS WATERMELON SALAD

watermelon, arugula, walnuts, feta

DOLMADES

grape vine leaves, rice & dill stuffing, tzatziki

SPANAKOPITA

spinach triangles with leeks, feta, herbed yogurt

OCTOPUS (SUPPLEMENT \$ 8)

roasted peppers, onions, capers

MAIN COURSE

(kindly select one)

LAVRAKI (Filet of branzino)

lean white fish, mild, moist, served with horta

CHICKEN KEBAB

chicken breast, tzatziki, pita, Greek fries

SALMON

roasted "Ora King" salmon, spanakorizo, crispy leeks

SALMON BURGER

brioche bun, crispy lettuce, avocado, tarter sauce, Greek fries

BEEF BURGER

Brioche bun, LTO, feta sauce, Greek fries

NY STRIP (SUPPLEMENT \$ 10)

Simply grilled, fresh herbs, roasted lemon, Greek Fries

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LUNCH WINES BY THE GLASS \$10